



Enamel on Steel Teakettles

Thank you for choosing a Le Creuset Enamel on Steel Teakettle.

Please read this information before using your new teakettle for the first time, as it will help you care for your product and achieve the best possible cooking results.

As with all metal surfaces in contact with high temperatures, please be cautious when handling Le Creuset Teakettles on the stove. Le Creuset proudly uses high heat resistant plastic on our handles and whistles; however, we encourage you to use an oven mitt or silicone Cool Tool™ to avoid any burn or injury from heat or hot steam.

- **Before first use**, remove all labels and packaging, and wash teakettle in hot water with a mild detergent. Rinse well and dry thoroughly. When handling the teakettle, make sure that handle is secured in the upright, locked position.
- **When filling the teakettle** with water, only fill water above the first layer of holes inside the spout (see diagram on box for more information).
- **For efficient and safe boiling**, always use a similar size burner as the base size of the teakettle.
- **Do not bang** teakettle down onto stove surface or work surface. Repeated banging may damage the exterior enamel.
- **You must have water in the teakettle** before placing it on the heat source. Never leave teakettle simmering for long periods on any heat source; it may boil dry, which can result in damage to the base and enamel.
- **Empty your teakettle after use**. Do not leave water standing in stockpot or teakettle when it is not in use. This prevents the buildup of scale, which reduces efficiency.
- **Lock the handle** for safety. Make sure the handle is "locked" in the upright position before removing teakettle from burner and before pouring.
- **Use teakettle on stovetop only**. Never place teakettle in the oven, microwave or dishwasher.
- **To clean**, simply hand wash the teakettle with hot soapy water, and dry thoroughly.
- **For use on all cooktops**, including induction.